

***Governor's Snicker Fudge Brownie  
with Pan Roasted Macadamia Nuts  
and Raspberry Coulis***

Ingredients:

- 1 Box Fudge Brownie Mix (any brand)
- ½ cup pan roasted Macadamia Nuts (chopped)  
(Chopped Walnuts may be used in place of Macadamia Nuts)
- ¼ cup Swiss Milk Chocolate morsels
- 1 King size Snicker's Bar
- 1 medium scoop Vanilla Ice Cream (optional)

Chop macadamia nuts (coarse) and pan roast on med high. Roast till almost completely blackened. Set aside to cool.

Cut snicker's bar in half length wise, then cut into ½ inch morsels.

Follow brownie mix directions. Add ½ of the macadamia nuts and snickers. Pour into 3 ½ " diameter x 3" deep ramekin. Coat with non stick spray and flour before adding mix. Bake accordingly, however cut baking time by 5 minutes but do not remove from oven. Open oven and add snicker morsels evenly over top of brownies. Close oven for 2 minutes then remove. Morsels should be almost completely melted. Times may vary due to different ovens.

Optional:

After cooling for about 20 minutes remove from ramekin. Cut a circle in the center of the brownie about the size of a 50 cent piece and remove. Hold cut out. Dust a dessert plate with confectioners sugar, place brownie in center, add a large scoop of vanilla ice cream to center of brownie, top with cut out and drizzle a generous amount of raspberry coulis. Top with a dusting of confectioners sugar and a sprig of mint. Add some fresh raspberries to garnish plate. *(Note: Raspberry Coulis and garnish are optional.)*

Makes 6 servings.

*(Created for Governor Linda Lingle State of Hawaii by Chef Alan Awana)*